wędzone jajko jasne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **49.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznenski wedzony u jajka	10 kg *(76.9%)*	80 %	5
Grain	Pilzneński	3 kg *(23.1%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	8.59 %
Boil	Premiant	50 g	20 min	8.59 %
Whirlpool	Premiant	120 g	0 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa W34	Ale	Slant	200 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.